

# QuickChiller™ Blast Chiller/Refrigeration System

## QC4-3



Reduce food waste and increase revenue by safely chilling cooked food. Alto-Shaam® QuickChiller™ blast chillers rapidly and uniformly lower food temperatures within HACCP and FDA requirements, helping preserve food quality and extend shelf life.

The QC4 QuickChiller blast freezer/chiller is built for dependable performance in commercial kitchens. Stainless steel construction supports long service life and easy sanitation.

Flexible top configurations (QC4-20 only) accommodate installation needs, and the self-contained refrigeration system uses eco-friendly R-290 refrigerant with coated evaporator coils for efficient, uniform chilling and freezing.

An intuitive touchscreen control provides HACCP data access, a USB port, and a detachable internal product-temperature probe—delivering precise control and confidence in food-safety compliance.



### Standard Features

- Multiple operational modes from Quick Freeze, to Chill, to Holding
- Temperature range -20°F – 40°F (-29°C – 40°C)
- Intuitive, touchscreen control
- HACCP data for chill modes, times, and temperatures
- Recipe and software updates via USB
- Three (3) non-tilt pan racks included

### QC4-3 Configurations

- QuickChiller

### Electrical

- 115V, 60Hz, 1PH

### Support Options

- 6" [152mm] adjustable legs, standard ..... 5014889
- 3" [76mm] caster kit ..... 5014890
- 9" [229mm] legs ..... 5014891

### Accessories

- Wire Shelves, Coated ..... SH-35114
- Alto-Shaam® non-caustic cleaner, one (1) bottle ..... CE-46828
- Alto-Shaam non-caustic cleaner, case of six (6) bottles ..... CE-46829
- Wire Shelf ..... SH-22584



CAPACITY

- 3** \*Three (3) full-size hotel pans 20" x 12" x 2-1/2" [GN 1/1]
- Approximately 36 lb [16 kg] maximum
- Volume maximum: 22.5 quarts [28.5 liters]



CLEARANCE

- Top: 0" [0mm]
- Left: 1" [25mm]
- Right: 1" [25mm]
- Back: 1" [25mm]
- 18" [457mm] minimum from heat producing equipment



REQUIREMENTS

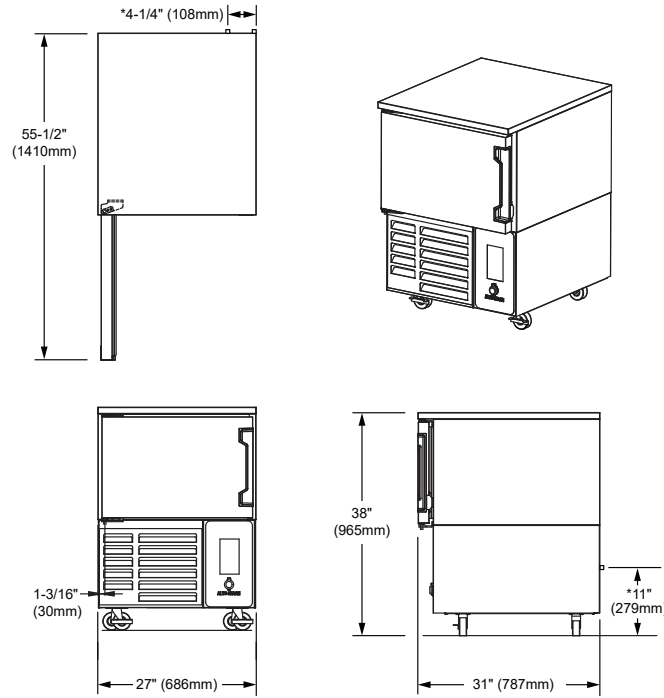
- The chiller must be installed level.
- The chiller must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
- The chiller is not intended for built-in installation.



5-Year Limited Warranty on self-contained compressor. Effective from date of shipment. [excludes labor]



## Dimensions



Model	Dimensions [L x W x H]	Ship Dimensions [L x W x H]	Ship Weight	Net Weight
QC4-3	31" x 27" x 38" [787 x 686 x 965mm]	35" x 35" x 42" [889 x 889 x 1067mm]	318 lb [144kg]	228 lb [103kg]



### REFRIGERATION

- Refrigerant: 150g per R-290 system
- One (1) condensing unit
- Freeze Mode – 1,420 BTU/Hr @ 120°F Condensing/-20°F Evaporating
- Chill Mode – 3,337 BTU/Hr @ 120°F Condensing/14°F Evaporating
- Condenser Air Circulation – 240 CFM
- R-290 is classified as an A3 refrigerant [low toxicity, high flammability]. Handle with appropriate safety precautions
- HACCP data for chill modes, times, and temperatures

Volts [VAC]	kW	AMP	HP	Hz	Phase	Breaker [AMP]	Wire Size [AWG ]	CORD/PLUG	Connections
115	0.9	8	1	60	1	20	12	12/3	L2, N, G
								NEMA 5-20P	

Ground fault or residual current protection device must accommodate a leakage current of 20mA.  
Electrical connections must meet all applicable federal, state, and local codes.  
For use on individual branch circuit only.



### HEAT: ELECTRIC

#### Heat of rejection

QC4-3	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1,188	0.35



### NOISE: ELECTRIC

#### Noise emissions

Does not exceed 75 dBA when measured at 3.3 ft [1 m] from unit.

## CONTACT US

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